



ROCCA BERNARDA

# Pinot Grigio

Friuli Colli Orientali D.O.C.



<b>Appellation:</b>	Friuli Colli Orientali D.O.C.
<b>Grape varieties:</b>	Pinot Grigio
<b>Elevation:</b>	130 m.s.l.
<b>Exposure:</b>	South
<b>Soil type:</b>	Marl-sandstone from the Eocene epoch
<b>Vine training system:</b>	Guyot
<b>Plant density:</b>	5.400 plants per hectare
<b>Winemaking:</b>	The grapes are first transferred to the cellar and after a soft pressing are moved to stainless steel tanks where the alcoholic fermentation at a controlled temperature takes place. After fermentation, the wine remains on the fine lees for about five months in order to complete the aging. Refinement in bottle for at least two months before being placed on the market.
<b>Bottles produced:</b>	26.000 Bottles
<b>Bottle sizes:</b>	0,75 liters

Vine of French origin, it derives from a mutation of Pinot Noir. It has found the ideal environment in Friuli, and right here it reveals its maximum potential. Wine of relevance both for its popularity and for its pleasantness. Typical sweet aroma reminiscent of acacia flowers. Dry, full and elegant on the palate.

